

6131. CUCUMIS MELO.

Muskmelon.

From Marseille, France. Received through Hon. Robert P. Skinner, United States Consul-General, March 21, 1901.

Cavaillon. "These seeds should be planted under glass early in the spring and subjected to the least possible change of temperature until the weather is settled and the plants have become sufficiently advanced to warrant transplanting. This melon is one of the most valued horticultural products of southern France. It might be successfully cultivated in the latitude of Washington, and certainly in our Southern States. The fruit, when ripe, is very much the color of our green watermelons; the flesh is light green in color, highly perfumed and extremely palatable." (*Skinner.*)

6132. CANAVALLIA ENSIFORMIS.

Halberd bean.

From Morioka, Japan. Received through Rev. E. Rothesay Miller, March 9, 1901.

Nata-Mame. "This, as a string bean eaten when young, is one of the finest I have ever tasted. It grows much like pole limas, 10 feet high, and the pods are of immense size, often over a foot long and an inch and a half broad and half an inch thick. The Japanese use them generally for pickling when young, and they are very fine for this purpose, but as a string bean they are well worth introducing into the United States. They are cultivated about like pole limas, but need a warm climate for ripening. Should do well south of the latitude of Pennsylvania." (*Miller.*)

6133. CUCURBITA sp.

Crepe squash.

From Morioka, Japan. Received through Rev. E. Rothesay Miller, March 9, 1901.

Chirimen Kabucha. "This squash is rather large, of a dark-green color, changing to yellow, sometimes even to a light greenish-blue color. The appearance is like a rough muskmelon, flattened considerably. I think it comes from Shinshu, one of the central provinces of Japan, but grows well here. It is about the best of the Japanese squashes, and is quite different from the varieties commonly grown in the United States, and may be worth cultivation." (*Miller.*)

6134. BRASSICA RAPA.

Turnip.

From Morioka, Japan. Received through Rev. E. Rothesay Miller, March 9, 1901.

"A large white turnip, possibly worth cultivating for stock feeding." (*Miller.*)

6135. RAPHANUS SATIVUS.

Radish.

From near Tokyo, Japan. Received through Rev. E. Rothesay Miller, March 9, 1901.

Daikon. "This is the immense radish used by the Japanese for pickling and eaten by them three times a day. The seeds I send are of an especially large and fine variety which grows near Tokyo." (*Miller.*)

6136. RAPHANUS SATIVUS.

Radish.

From Sakura Island, Japan. Received through Rev. E. Rothesay Miller, March 9, 1901.

Sakura-gima Daikon. "This is another variety of the 'Daikon' radish, grown on Sakura Island, in the Bay of Kagoshima. It is not long, like No. 6135, but turnip shaped, and grows to such an immense size that the natives say two of them make a horse load." (*Miller.*)

6137. RAPHANUS SATIVUS.

Radish.

From Sakura Island, Japan. Received through Rev. E. Rothesay Miller, March 9, 1901.

Sakura-gima Daikon. "The same as No. 6136, but can be planted about two weeks later." (*Miller.*)